



S I N E G A L

E S T A T E

S I N E G A L

H I S T O R Y

O F S I N E G A L E S T A T E



Sinegal Estate is a family-owned Saint Helena based historic 30-acre property, originally known as the Inglewood Estate. Alton Williams acquired it in 1879 and planted the first vines here in 1881. Over the generations, the estate has passed through four separate families with our family being the fifth family, purchasing the property in 2013.

S I N E G A L

THE OWNERS

J I M A N D D A V I D S I N E G A L

We are committed to the relentless pursuit of *quality*, and where *tradition* meets *innovation* from the vineyard to the cellar. Our *stewardship* of this historic property honors the *legacy* of the founding generations, celebrating the estate's *heritage* of more than 139 years.

Jim Sinegal

David E. Sinegal



S I N E G A L
T H E W I N E R Y
P U R S U I T O F P R E C E S S I O N



Since 2013, we have been focused on integrating *innovation* and *technology* into our winemaking. Our state-of-the-art winery ensures total *precision* - complete with a cutting-edge digital optical sorting machine, custom-built automated fermentation tanks, and a 6,800 square foot cave with temperature-controlled portals.



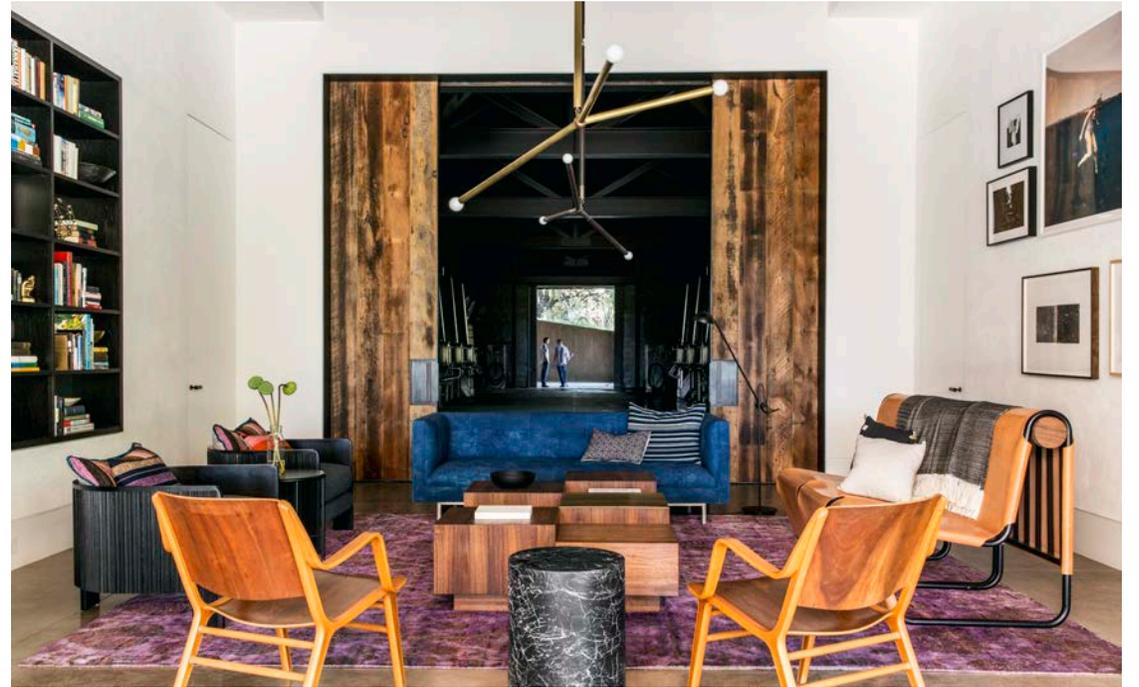
S I N E G A L

COMMITMENT TO QUALITY

1,403 STEPS

Creating something truly exceptional is as uncommon as it is difficult. Rather than one defining element, it is born out of the culmination of 1,403 precisely-taken steps.

The process begins and ends in the vineyard, as this is where great wine is created. In the winery, our focus is to ensure the *meticulous quality* and expression of the grape is preserved through the winemaking process to the glass.



S I N E G A L

COMMITMENT TO SUSTAINABILITY

I , 4 0 3 S T E P S

Our philosophy of *environmental responsibility* and *sustainable stewardship* not only protects the land for generations to come, but also results in wines with uncompromised quality. Farming organically and responsibly, we are rewarded with fruit that achieves perfect ripeness and a complex, balanced, and singular site expression.



S I N E G A L

COMMITMENT TO SUSTAINABILITY

1,403 STEPS



- Certified Organic through CCOF (California Certified Organic Farmers)
- Fish Friendly Farming Certified
- Our property runs on a solar power system that produces enough electricity to power four common households - 136kW daily
- Sinegal Lake is a designated waterfowl sanctuary

S I N E G A L

OUR WINEMAKER

RYAN KNOTH



My previous life was in biotech, with a degree in biology and chemistry from Cal Poly State University. Understanding intensity and precision as a biochemist led me into the art of winemaking. In the vineyard and the winery I am constantly making scientific and creative decisions along the way. Combining new technology and science with centuries old techniques and practices I attempt to attain the purest articulation of vintage and site expression in each wine I craft.

Ryan Kn

S I N E G A L
T H E W I N E S
O F S I N E G A L E S T A T E



Our wines are *authentic*, vintage driven, showing the purity of their site. These priorities serve as the core of our winemaking efforts.

S I N E G A L
2019 SAUVIGNON BLANC
N A P A V A L L E Y

CÉPAGE

97% SAUVIGNON BLANC
(78% SAUV MUSQUE CLONE)
3% SEMILLON

AGING

33% NEW FRENCH OAK
BARRELS AGED 12 MONTHS
SUR LIE
BÂTONAGE

CASES PRODUCED

1,100



ACCOLADES

93 – JEB DUNNUCK
92 – ANTONIO GALLONI, VINOUS
91 – WINE ADVOCATE

VINTAGE NOTES

The 2019 growing season began with heavy rains in March and April, which helped build healthy cover crops and supplied the soil with ample nutrients for the year. In April, milder rains may have knocked down the crop size due to some shatter, but overall, the vines and crop yields were very balanced. The summer months were warm with mild temperatures and veraison was even and consistent throughout the valley. Harvest timing was later than 2018 by about a week. As a whole, it was an excellent vintage, rivaling some of Napa Valley's best! The wines will be vibrant, nuanced and full of fresh acidity balanced by soft tannins and will speak to the elegant style of wines we love to produce here at Sinegal Estate.

S I N E G A L
2018 CABERNET SAUVIGNON
N A P A V A L L E Y

CÉPAGE

84% CABERNET SAUVIGNON

6% CABERNET FRANC

4% MALBEC

3% MERLOT

3% PETIT VERDOT

AGING

AGED 20 MONTHS IN 85%

NEW FRENCH OAK BARRELS

CASES PRODUCED

6,500



ACCOLADES

97 – ANTONIO GALLONI, VINOUS

VINTAGE NOTES

The 2018 vintage was ideal with a long, cool growing season without any heat spikes and very little early rain to speak of. The growing season began in late February, with a mild Spring and a long flowering season, creating uniform cluster development on the vine. Temperatures remained steady and warm throughout the growing season, allowing winemakers to really dial in their pick dates and drop fruit when and where needed. These even growing conditions provided us the framework to make very finely tuned, concentrated and aromatic wines. This is going to be a vintage full of quality and potential.

S I N E G A L

2017 RESERVE CABERNET SAUVIGNON

S T . H E L E N A , N A P A V A L L E Y

CÉPAGE

85% CABERNET SAUVIGNON

8% MALBEC

7% PETIT VERDOT

AGING

AGED 22 MONTHS IN 100%

NEW FRENCH OAK BARRELS

TARANSAUD, DARNAJOU,

SYLVAIN

CASES PRODUCED

800



ACCOLADES

94-97 – JEB DUNNUCK

94 – ANTONIO GALLONI, VINOUS

VINTAGE NOTES

2017 was a challenging vintage due to variable weather conditions, heat spikes and of course the October fires. The year started with a very wet winter that was followed by a dry and hot summer. Luckily for us, our fruit was off the vine before the devastating October fires. With backup generator power and automatic pump overs the fires did not impact our winemaking protocols. This vintage will be known as the vintage of the fires, but the wines at Sinegal Estate still show elegance and purity.

October 2021 Release